



Compressed Meal Entrées

What It Is:

Dramatically Reduced Weight and Volume... This patented technology makes pre-cooked meal entrées lighter and smaller — while maintaining their high quality.

Why It's Needed:

The Army's vision calls for reducing logistical demands. By making rations lighter and more compact, more meals can be packed together and replenished less frequently.

How It Works:

First the entrée is air-dried, stopping before severe heat damage occurs. Then it is infused with an optimized mixture of sugars and salts, bringing the moisture content down to about 15% and the water activity to below 0.85. Ingredients that enhance performance can be easily added. The final product is shelf stable and compressible.

Benefits:

Compact... With up to a 75% reduction in weight and 66% reduction in volume, these entrées reduce the logistical footprint.

Convenient... The meals are quick and easy to prepare.

Affordable... These entrées cost about the same as air-dried products and about one-fifth the cost of freeze drying.

High quality... Compressed meal entrées provide the same fresh-like quality as military A-rations.

Versatile... This technology can provide convenient meals for home and office use and lightweight, shelf-stable meals for outdoor enthusiasts.

Point of Contact:

DoD Combat Feeding Program

Phone: COMM (508) 233-4402

E-Mail: amssb-rcf@natick.army.mil



U.S. Army
Soldier and Biological
Chemical Command

Soldier Systems Center
Kansas Street
Natick, Massachusetts
01760
www.sbccom.army.mil

rev 10-19-01